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(FILE 'HOME' ENTERED AT 12:11:52 ON 08 DEC 1998)

FILE 'WPIDS' ENTERED AT 12:12:38 ON 08 DEC 1998

L1	0 S	STRETOCOCCI AND SPRAY DRIED
L2	0 S	STREPTOCOCCI AND SPRAY DRIED
L3	3290 S	STREPTOCOCCUS OR BIFIDOBACTERIA
L4	44 S	L3 AND ANIMAL FEED
L5	11 S	L4 AND MILK
L6	621 S	L3 AND MILK
L7	45 S	L3 AND SPRAY
L8	0 S	L7 AND PET#
L9	102 S	BACILLUS AND SPRAY
L10	5 S	L9 AND CEREAL
L11	17 S	L3 AND CEREAL
L12	102 S	L9
L13	12 S	L12 AND STARCH
L14	81 S	L3 AND STARCH
L15	6 S	L14 AND COAT###
L16	65 S	L3 AND COAT###

=> d his

(FILE 'USPAT' ENTERED AT 08:51:25 ON 08 DEC 1998)
L1 8 S CEREAL#(P) (SPRAY? OR FILLING OR COAT###) (P)MICROORGANISM

L2 130 S CEREAL#(2P) (SPRAY? OR FILLING OR COAT###) (2P)MICROORGANI
SM#

FILE 'EPOABS' ENTERED AT 09:18:43 ON 08 DEC 1998
L3 1 S L2

FILE 'JPOABS' ENTERED AT 09:19:23 ON 08 DEC 1998
L4 1 S L2

FILE 'USPAT' ENTERED AT 09:20:16 ON 08 DEC 1998
L5 1571 S CEREAL#(P) (COAT### OR SPRAY####)
L6 515 S L5 AND 426/CLAS
L7 6 S L6 AND 426/61/CCLS
L8 35 S L5 (3P) FERMENT#####
L9 2384 S (COAT#### OR SPRAY####) (P)MICROORGANISM#
L10 186 S L9 AND 426/CLAS

FILE 'JPOABS' ENTERED AT 10:38:34 ON 08 DEC 1998
L11 409 S L9
L12 43 S L11 AND (FOOD OR FEED)

FILE 'EPOABS' ENTERED AT 10:41:54 ON 08 DEC 1998

L1 ANSWER 1 OF 1 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD

AN 86-126255 [20] WPIDS

DNC C86-053829

TI Compsns. contg. living microorganisms - in encapsulated form
suspended in oil.

DC C03 D13 D16

IN LEWENSTEIN, A

PA (CERN-N) CERNITIN SA

CYC 11

PI EP 180743 A 860514 (8620)* DE 29 pp <--

R: AT BE CH DE FR GB IT LI LU NL SE

EP 180743 B 911116 (9145) <--

R: AT BE CH DE FR GB IT LI LU NL SE

DE 3584610 G 911212 (9151)

ADT EP 180743 A EP 85-111734 850917

PRAI CH 84-4545 840921

AB EP 180743 A UPAB: 930922

Compsns. contg. living microorganisms comprise microbial cells which are encapsulated in a water-soluble or water-swellable material (I) and suspended in an oil phase comprising mineral, vegetable and/or animal oils and/or synthetic liq. fatty acid esters, provided that (I) is insoluble in the oil phase.

The microorganisms are bacteria or fungi, esp. lactic-acid producing bacteria (e.g. Streptococcus faecium Cernelle 68) or insect pathogens. (I) is a water-soluble cellulose deriv., vegetable gum or pectin and is present in an amt. of 0.5-10 (esp. 2-6) pts.wt. per pt.wt. of dry cells.

USE/ADVANTAGE - The compsns. are useful as dietetic food or animal feed additives or as plant protection agents (when the microorganisms are pathogenic to pests, esp. insects). The compsns. are easily dispensed liqs. which have good storage stability at room temp. and are easily pelleted with solid foodstuffs, etc.

0/0

L13 ANSWER 2 OF 12 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD
AN 92-253385 [31] WPIDS
DNC C92-112692
TI Sporulating live bacterial stable compsn. prepn. for feed - by
cooking **starch** of cereal and potato, mixing with bacterial
suspension and **spray** drying for high survival rate and
storage stability.
DC B04 D13 D16
PA (TOXN) TOYO JOZO KK
CYC 1
PI JP 04169179 A 920617 (9231)* 7 pp
JP 07061255 B2 950705 (9531) 5 pp
ADT JP 04169179 A JP 90-294107 901031; JP 07061255 B2 JP 90-294107
901031
FDT JP 07061255 B2 Based on JP 04169179
PRAI JP 90-294107 901031
AB JP04169179 A UPAB: 931006
Prepn. comprises (a) cooking **starch** obtd. from cereals
(e.g. corn, wheat, and rice), and (sweet) potato, (b) mixing cooked
starch and suspension of the sporulating bacteria of
Bacillus so **starch** content in mixt. may be
0.25-5%, and (c) **spray**-drying mixt.. Pref. bacterial count
in **spray**-dried powder is 8-14 x 10 power 10. Composition
has survival rate of live bacteria of 70-85% after one month's
storing. Control shows survival rate of 43-51.%.
USE/ADVANTAGE - Prevents decrease in live bacteria even when
storing in humid warm place or pelletising
0/0

domestic and laboratory animals.

ADVANTAGE - The method avoids a disadvantage of the previous method i.e. the use of the faecal Str. faecium, which is pathogenic and cannot be used as undertakings in the dairy industry.
Dwg.0/0

L7 ANSWER 33 OF 45 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD
AN 78-73640A [41] WPIDS
TI Foodstuff contg. active lactic acid bacteria - is prepd. by spraying a suspension contg. **Streptococcus** faecalis on defatted soybean powder.
DC D13 D16
PA (KAZA-I) KAZAMA M
CYC 1
PI JP 53101576 A 780905 (7841)*
PRAI JP 77-14560 770215
AB JP53101576 A UPAB: 930901

Foodstuff is prepared by culturing **Streptococcus** faecalis under proper conditions, activating the bacteria in the mixt. with MgCO₃, mixing it with aq. gelatin soln. and spraying the aq. suspension on defatted soybean powder, and stirring the mixt. well.

Streptococcus faecalis is a useful bacterium which can suppress the multiplication of putrefactive microbes in intestines. The S. faecalis is preserved under slightly alkaline conditions with gelatin, magnesium carbonate and defatted soy bean and it can keep its activity for >=5 years.

L7 ANSWER 41 OF 45 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD
AN 73-17097U [12] WPIDS
TI Yeast or bacteria dried intact-cell prodn - which is capable of withstanding long-term storage.
DC A97 D16
PA (HONS) YAKULT HONSHA KK
CYC 1
PI JP 48008830 B (7312)*
PRAI JP 69-67989 690829
AB JP73008830 B UPAB: 930831

Process comprises **spray**-drying a neutral to weakly acidic aq. suspension of yeast or bacteria, to which are added 0.5-15 wt% of a protein selected from soy-bean protein, zein, mucin and milk protein, 0.5-2.0wt.% of a polymer cpd. selected from CM-cellulose, alginic acid and salt or ester, 10-30wt.% of a sugar higher than disaccharide, and/or ca 2.0% polyalcohol such as mannitol or sorbitol. Microorganisms **spray**-dried by the method of this invention are yeast, e.g. Saccharomyces cerevisiae, Saccharomyces elliposideus, Mycotorula japonica and Candida tropicalis, and bacteria, e.g. amylase producing bacteria, acetobacter, alpha-ketogluconic acid producing bacteria, dextran producing bacteria etc. Process is used esp. to obtain dried intact-cell powder of lactic acid bacteria e.g. Lactobacillus vulgaris, Lactobacillus fermenti, Lactobacillus casei, **Streptococcus** thermophilus, **Streptococcus** lactis and **Streptococcus** cremoris.

L7 ANSWER 2 OF 45 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD
 AN 98-108748 [10] WPIDS
 DNC C98-035619
 TI Bacterial enzymatic composition preparation - uses three symbiotic **Streptococcus** strains, suitable for use in dairy industry.
 DC D13 D16
 IN GUCHOK ZH, L; TINYAKOV, V G; USKOV, V I
 PA (MOAP-R) MOSC APPL BIOTECHN ACAD
 CYC 1
 PI RU 2084161 C1 970720 (9810)* 5 pp
 ADT RU 2084161 C1 RU 93-31946 930615
 PRAI RU 93-31946 930615
 AB RU 2084161 C UPAB: 980309

Preparation of a bacterial-enzymatic composition comprises culturing bacterial symbiotic mixture (BS) of **Streptococcus** lactis and **Streptococcus** cremoris, in a concentrated and pasteurised concentrate, separated from whey, and reduction of the soured mass obtained. The BS also contains **Streptococcus** diacetylactis, and is cultured for 48 hours with simultaneous enzymatic hydrolysis of the concentrate of whey proteins by a proteolytic enzyme. The protein mass is reduced 4 times during souring, after 6, 12, 24 and 48 hours, after 6, 12 and 24 hours to pH 6.5, and after 48 hours to pH 5.4, or once at 48 hours to pH 5.4.

Before pasteurisation trisubstituted sodium citrate is introduced into the whey protein concentrate, and a single reduction is used, at 48 hours to pH 5.3. After reduction the protein mass is **spray**-dried to give the required bacterial-enzymatic composition.

USE - The method is useful in the dairy industry.

ADVANTAGE - The method enables the number of cells in the lactic bacterial protein to be increased, increases the content of easily assimilated protein decomposition products and lactose, and widens the sphere of application of bacterial protein compositions.
 Dwg.0/0

L7 ANSWER 3 OF 45 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD
 AN 98-088578 [09] WPIDS
 DNC C98-029987
 TI Drying compositions containing microorganisms beneficial to human nutrition - by **spray** drying under conditions ensuring the survival of percentage of microorganisms after drying.
 DC D13 D16 Q76
 IN AEBISCHER, J; DE PASQUALE, D; EYER, K; MEISTER, N; VIKAS, M
 PA (NEST) SOC PROD NESTLE SA; (NEST) NESTLE SA
 CYC 26
 PI EP 818529 A1 980114 (9809)* FR 11 pp
 R: AT BE CH DE DK ES FI FR GB GR IE IT LI LT LU LV MC NL PT RO
 SE SI
 AU 9728515 A 980115 (9809)
 JP 10057031 A 980303 (9819) 8 pp
 CA 2208727 A 980109 (9826)
 BR 9703941 A 980901 (9843)
 ADT EP 818529 A1 EP 97-201703 970605; AU 9728515 A AU 97-28515 970707;
 JP 10057031 A JP 97-182208 970708; CA 2208727 A CA 97-2208727
 970619; BR 9703941 A BR 97-3941 970709
 PRAI EP 96-202518 960910; EP 96-201922 960709
 AB EP 818529 A UPAB: 980302
 Process for **spray** drying in which a composition containing

microorganisms which are beneficial to human nutrition is first prepared and then reduced to a powder by **spray** drying in a **spray** dryer with an inlet air temperature of 200-400 deg. C and an outlet air temperature of 40-90 deg. C and a residence time in the dryer selected so as to ensure survival of at least 1 % of the microorganisms after drying.

USE - For producing viable dried cultures of microorganisms which have health-promoting activity in human nutrition, particularly lactic bacteria such as *Bifidobacterium infantis*, *Lactococcus lactis* ssp. *lactis*, *Lactococcus lactis* ssp. *cremoris*, *Lactococcus lactis* ssp. *lactic* biovar *diacetylactis*, ***Streptococcus thermophilus***, *Lactobacillus delbrueckii* ssp. *bulgaricus*, *Lactobacillus acidophilus*, *Pediococcus pentosaceus*, yeasts such as *Debaryomyces hansenii*, *Candida krusei*, *Pichia saitoi*, *Torulopsis holmii*, *Saccharomyces cerevisiae* and fungi such as *Aspergillus oryzae*, *Aspergillus niger*, *Rhizopus oryzae*, *Mucor circinelloides* and *Penicillium glaucum*.

ADVANTAGE - The process allows the production of viable dried cultures of useful microorganisms in powder form while destroying unwanted thermally resistant bacteria which form part of the contaminating flora which are responsible for the development of unpleasant flavours in food products.

Dwg.0/0

L7 ANSWER 7 OF 45 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD
AN 95-121585 [16] WPIDS
DNC C95-055635
TI Prepn. of a fodder additive for animals and birds - by culturing

Bifidobacteria, lactic streptococci, and acidophilic bacteria in lactic based nutrient medium.

DC B04 C06 D16
IN ERVOLDER, T M; SUSLOV, N V
PA (ERVO-I) ERVOLDER T M
CYC 1

PI RU 2018313 C1 940830 (9516)* 5 pp

ADT RU 2018313 C1 SU 92-5040840 920506

PRAI SU 92-5040840 920506

AB RU 2018313 C UPAB: 950502

Obtaining a fodder additive for animals and birds comprises culturing a ***bifidobacteria***, lactic streptococci, and acidophilic bacteria in lactic nutrient medium, sepn. of the biomass, introduction of this into a protective medium, and **spray**-drying. *Bifidobacterium thermophilum*, is used as the *bifidobacterium*, *Lactococcus lactis* subsp. *diacetylactis* as the lactic streptococci. The strains are cultured at 39-41deg.C, seeding doses 8-10 wt. % and 0.01-0.1 wt. % respectively, in a nutrient medium contg. (wt %): 0.4-0.5 glucose, 1.8-2.0 corn extract, 0.4-0.5 trisubstituted Na citrate, 0.2-0.3 Na acetate, 0.1-0.02 K hydrophosphate or disubstituted K hydrophosphate, 0.03-0.05 FeSO₄.7H₂O, 0.070-0.075 agar-agar, and remainder 3% defatted milk, partially hydrolysed by protosubtilin. A mixt. of biomass of ***bifidobacteria*** and streptococci and separately grown biomass of acidophilic bacteria, in quantity 5-20 wt. % and 1-5 wt. %, respectively, are introduced into a protecting medium, The protective medium consists of a thickened milk protein hydrolysate, obtd. by treatment of milk over 6-8 hrs. with 0.020-0.030 wt. % protosubtilin of activity 70-80 units.

USE - The prod. is useful as a fodder additive for cattle, young pigs, lambs, birds, and fur-bearing wild animals, and also

L16 ANSWER 36 OF 65 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD
 AN 89-119459 [16] WPIDS
 DNC C89-053130
 TI Granules contg. enterically useful bacteria - comprises mixing bacteria with nutrients etc. granulating with shellac in absolute alcohol soln. and opt. **coating**.
 DC A96 B04 D16
 PA (FREN) FREUND SANGYO KK
 CYC 1
 PI JP 01066124 A 890313 (8916)* 5 pp
 JP 2612001 B2 970521 (9725) 4 pp
 ADT JP 01066124 A JP 87-221756 870904; JP 2612001 B2 JP 87-221756 870904
 FDT JP 2612001 B2 Previous Publ. JP 01066124
 PRAI JP 87-221756 870904
 AB JP01066124 A UPAB: 930923
 Granules of enterically useful bacterial with or without carrier are produced with a shellac soln. as a binder. The concn. of bacteria at 1 x 10 power 10/g of granule. The absolute ethanolic soln. of shellac and the granulation method are also claimed.
 The granules are prepd. by mixing cultivated bacteria with nutrient, tasting agent, flavour and other additives which accelerate their growth at concn. of 5 x 10 power 9 or more, pref. 10 power 10/g. or more of bacteria. The obtd. mixt. is granulated with shellac soln. prepd. using absolute ethanol by conventional method and further may be **coated** with cellulose acetate phthalate, hydroxypropylmethyl cellulose, phthalate, carboxymethyl ethyl cellulose to make granules which are stable in the stomach and soluble in intestines.
 USE/ADVANTAGE - A oral supply of enterically useful bacteria e.g. Bifidobacterium bifidum, B. longum, B. adolescentis, B. breve, B. infantis, Lactobacillus acidophilus, L. lactis, L. casei, L. bulgaricus, and **Streptococcus** lactis is obtd. without loss of activity due to the action of gastric juice at high concn. of 1 x 10 power 10/g. for the prevention of proliferation of harmful bacteria and maintenance of health.
 0/0

L16 ANSWER 21 OF 65 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD
 AN 93-055178 [07] WPIDS
 TI Sugar-**coated** tablets of intestinal useful **Streptococcus** bacteria - comprises uncoated tablets to which sugar **coating** is applied, composed of bacteria and e.g. sodium CMC stabiliser.
 DC A96 B04 B07 D16
 PA (DAIN) DAINIPPON PHARM CO LTD
 CYC 1
 PI JP 05004926 A 930114 (9307)* 10 pp
 ADT JP 05004926 A JP 91-183334 910627
 PRAI JP 91-183334 910627
 AB JP05004926 A UPAB: 931119
 Sugar **coated** tablets comprise uncoated tablets, to which sugar **coating** is applied, composed of intestinal useful bacteria and stabilisers selected from PVP, Na CMC, Na polyacrylate, and Na alginate. The addn. amt. of the stabiliser to the sugar **coated** tablets is 1-30 wt.%. The intestinal useful bacteria are lactic acid bacteria such as **Streptococcus** faecalis. The sugar **coated** tablets of bacteria may further contains one or more of acrinol, berberine

chloride, and loperamide.

USE/ADVANTAGE - The sugar **coated** tablets can provide stability for the life of the internal bacteria.

In an example, granules of 70 mg lactose, 30 mg maize starch, 5mg Na CMC and 5 mg PVP K30 were mixed with 5 mg feacalis loaded starch (1-2 x 10 power 10 cells per g), 5 mg PVP K30, 7.5 mg cellulose, 2 mg Mg stearate, and 0.5 mg light silicic anhydride. The whole was compressed into uncoated tablets and covered with 4.5 mg hydroxypropyl methyl cellulose. These were further sugar **coated** with a mixt. of 1.5 mg pullulan, 1 mg PEP-101, 42.14 mg purified sucrose, 15.6 mg talc, and 5.2 mg Ti oxide and then polished with 0.06 mg carnauba wax
Dwg.0/0

EP 00337010A1

Oct. 18, 1989

L13: 5 of 10

Method of providing shelf stable liquid **food** products.

INVENTOR: DONALD A POOLE
ASSIGNEE: FBI BRANDS LTD
APPL NO: EP 88116400A
DATE FILED: Oct. 4, 1988
PATENT ABSTRACTS OF EUROPE
ABS GRP NO:
ABS VOL NO:
ABS PUB DATE:
INT-CL: A23C 3/02; A23C 3/023; A23L 2/20

ABSTRACT:

<CHG DATE=19940730 STATUS=O>    This invention is concerned with the problem of providing liquid **food** products that are shelf stable. A plastic or plastic **coated** container is cold filled with a non-carbonated liquid **food** product free from pathogenic organisms. The container is sealed. The **food** product in the container is then heated to a pasturization hold temperature in the range 160 DEG F. to 174F. and is maintained at that temperature for a sufficient time to provide adequate kill of essentially all **microorganisms** in the **food** product. The **food** product is then cooled.

EP 00202409A2

Nov. 26, 1986

L13: 6 of 10

A process for the production of viable and stable dry microorganisms for **food** and agricultural purposes.

INVENTOR: GEORGE LEONHARD JR ENDERS, et al. (3)
ASSIGNEE: MILES LAB
APPL NO: EP 86103380A
DATE FILED: Mar. 13, 1986
PATENT ABSTRACTS OF EUROPE
ABS GRP NO:
ABS VOL NO:
ABS PUB DATE:
INT-CL: A21D 8/04; A23K 1/00; C12G 1/02; C12N 1/04; C12N 11/04

ABSTRACT:

    Disclosed is a method for the microencapsulation of **microorganism** cultures. The method involves mixing the culture with a bulking agent and water to form a homogeneous wet granulation. The wet granulation is extruded through a die onto the spinning plate of a spheronizing device which results in the formation of discrete spherical particles. These particles can then be **coated** with a material which provides the **microorganism** with specific protection while allowing it to carry out its specific function.

WO 09212723A1

Aug. 6, 1992

L13: 7 of 10

SPRAY METHOD FOR DELIVERING DIRECT FEED MICROORGANISMS TO POULTRY

INVENTOR: IVAN A CASAS-PEREZ, et al. (1)
ASSIGNEE: BIOGAIA BIOLOG AB, et al. (1)

APPL NO: US 09200667W
DATE FILED: Jan. 28, 1992
PATENT ABSTRACTS OF EUROPE
ABS GRP NO:
ABS VOL NO: .
ABS PUB DATE:
INT-CL: A61K 37/00

ABSTRACT:

A method of establishing direct **feed microorganisms** such as *Lactobacillus reuteri* in the gastrointestinal tract of avian organisms in which the eggs or newly hatched birds of the organism are **sprayed** with the direct **feed microorganism**.

L1 ANSWER 1 OF 1 WPIDS COPYRIGHT 1998 DERWENT INFORMATION LTD

AN 86-126255 [20] WPIDS

DNC C86-053829

TI Compsns. contg. living microorganisms - in encapsulated form
suspended in oil.

DC C03 D13 D16

IN LEWENSTEIN, A

PA (CERN-N) CERNITIN SA

CYC 11

PI EP 180743 A 860514 (8620)* DE 29 pp <--

R: AT BE CH DE FR GB IT LI LU NL SE

EP 180743 B 911116 (9145) <--

R: AT BE CH DE FR GB IT LI LU NL SE

DE 3584610 G 911212 (9151)

ADT EP 180743 A EP 85-111734 850917

PRAI CH 84-4545 840921

AB EP 180743 A UPAB: 930922

Compsns. contg. living microorganisms comprise microbial cells which
are encapsulated in a water-soluble or water-swellable material (I)
and suspended in an oil phase comprising mineral, vegetable and/or
animal oils and/or synthetic liq. fatty acid esters, provided that
(I) is insoluble in the oil phase.

The microorganisms are bacteria or fungi, esp. lactic-acid
producing bacteria (e.g. Streptococcus faecium Cernelle 68) or
insect pathogens. (I) is a water-soluble cellulose deriv., vegetable
gum or pectin and is present in an amt. of 0.5-10 (esp. 2-6) pts.wt.
per pt.wt. of dry cells.

USE/ADVANTAGE - The compsns. are useful as dietetic food or
animal feed additives or as plant protection agents (when the
microorganisms are pathogenic to pests, esp. insects). The compsns.
are easily dispensed liqs. which have good storage stability at room

temp.

1. 5,211,980, May 18, 1993, Lipid pelletization methods, apparatus and products; James P. Cox, 426/601, 69, 74, 96, 98, 302, 515, 524, 574, 575, 602, 623, 630, 646, 807 [IMAGE AVAILABLE]

2. 5,114,704, May 19, 1992, Raw hide having a coating containing an inorganic pyrophosphate; Henry C. Spanier, et al., 424/57; 426/94, 805; 427/384 [IMAGE AVAILABLE]

3. 5,011,679, Apr. 30, 1991, Raw hide having a coating containing an inorganic pyrophosphate; Henry C. Spanier, et al., 424/57; 427/389; 428/473 [IMAGE AVAILABLE]

4. 5,006,361, Apr. 9, 1991, Lipid pelletization methods, apparatus and products; James P. Cox, 426/601, 96, 98, 574, 575, 602, 656, 807 [IMAGE AVAILABLE]

5. 5,000,940, Mar. 19, 1991, Devices, compositions and the like having or containing an inorganic pyrophosphate; Lorna C. Staples, et al., 424/49, 53, 57, 442; 426/549, 551, 805 [IMAGE AVAILABLE]

6. 4,777,058, Oct. 11, 1988, Composite animal food; Ronald G. Chandler, et al., 426/448, 514, 518, 623, 630 [IMAGE AVAILABLE]

7. 4,366,175, Dec. 28, 1982, Glazed liver coated biscuit or kibble for pets; Bruce W. Brown, et al., 426/92, 96, 623, 646, 805 [IMAGE AVAILABLE]

8. 4,229,485, Oct. 21, 1980, Glazed liver coated biscuit or kibble for pets; Bruce W. Brown, et al., 426/305, 302, 512, 523, 646, 805 [IMAGE AVAILABLE]

=> d his

(FILE 'USPAT' ENTERED AT 16:27:38 ON 01 FEB 1999)

L1 10 S KIBBLES AND BACTERIA#

L2 8 S L1 AND CEREAL

88 KIBBLE#
7557 CEREAL

L4 8 MICROORGANISM# AND KIBBLE# AND CEREAL

=> d 1-8

1. 5,532,010, Jul. 2, 1996, Coated canine biscuits and preparation process; Henry C. Spanier, et al., 426/94, 89, 289, 293, 302, 805 [IMAGE AVAILABLE]
2. 5,114,704, May 19, 1992, Raw hide having a coating containing an inorganic pyrophosphate; Henry C. Spanier, et al., 424/57; 426/94, 805; 427/384 [IMAGE AVAILABLE]
3. 5,011,679, Apr. 30, 1991, Raw hide having a coating containing an inorganic pyrophosphate; Henry C. Spanier, et al., 424/57; 427/389; 428/473 [IMAGE AVAILABLE]
4. 5,000,940, Mar. 19, 1991, Devices, compositions and the like having or containing an inorganic pyrophosphate; Lorna C. Staples, et al., 424/49, 53, 57, 442; 426/549, 551, 805 [IMAGE AVAILABLE]
5. 4,997,671, Mar. 5, 1991, Chewy dog snacks; Henry A. Spanier, 426/646, 512, 549, 623, 630, 641, 658, 805 [IMAGE AVAILABLE]
6. 4,904,495, Feb. 27, 1990, Chewy dog snacks; Henry C. Spanier, 426/646, 74, 512, 521, 549, 623, 630, 641, 658, 805 [IMAGE AVAILABLE]
7. 4,904,494, Feb. 27, 1990, Chewy dog snacks; Henry C. Spanier, 426/646, 512, 549, 623, 630, 641, 805 [IMAGE AVAILABLE]
8. 4,650,681, Mar. 17, 1987, Bakery products; Geoffrey F. Greethead, 426/19, 446, 460, 549, 622 [IMAGE AVAILABLE]

=> d 1-100

1. 5,843,498, Dec. 1, 1998, Method for depressing methanogenesis in the rumen of a ruminant; Junichi Takahashi, **426/2, 807** [IMAGE AVAILABLE]
2. RE 35,964, Nov. 17, 1998, Ruminant animal feed supplement; Fred H. Wellons, **426/2, 601, 623, 630, 636, 807** [IMAGE AVAILABLE]
3. 5,834,043, Nov. 10, 1998, Lactobacillus sake like strains, production and use of their exopolysaccharides; Dirk Johannes Cornelis Van Den Berg, et al., **426/34, 42, 43, 61, 573, 580, 585, 602, 604, 605, 658**; 435/101, 104, 252.9 [IMAGE AVAILABLE]
4. 5,807,594, Sep. 15, 1998, Method for enhancing feed efficiency in ruminants with an encapsulating choline composition; Bruce Dexter King, et al., **426/2**; 424/438, 451, 490; **426/635** [IMAGE AVAILABLE]
5. 5,804,240, Sep. 8, 1998, Juice packaging process and apparatus; August Madlener, **426/410**; 53/167; 99/483; 422/243; **426/127, 399, 415** [IMAGE AVAILABLE]
6. 5,792,496, Aug. 11, 1998, Edible shell/thermoplastic container system; Ferenc Fekete, et al., **426/104**; 220/4.21, 4.25; **426/132, 138** [IMAGE AVAILABLE]
7. 5,773,057, Jun. 30, 1998, Low-fat ground meat products; Prem S. Singh, **426/61, 104, 574, 646, 802** [IMAGE AVAILABLE]
8. 5,773,054, Jun. 30, 1998, Manufacture of particulate natural cheese without block formation; Ronald L. Meibach, et al., **426/36, 63, 522, 524, 582** [IMAGE AVAILABLE]
9. 5,771,336, Jun. 23, 1998, Electrically stable methods and apparatus for continuously electroheating food; Thaddeus J. Polny, Jr., 392/321; 99/358; 392/314, 338; **426/244** [IMAGE AVAILABLE]
10. 5,758,015, May 26, 1998, Methods and apparatus for electroheating food employing concentric electrodes; Thaddeus J. Polny, Jr., 392/318; 219/771; 392/314, 451; **426/244** [IMAGE AVAILABLE]
11. 5,753,493, May 19, 1998, Egg washing decontamination process; Jack G. Wiersma, 435/261; **426/326**; 510/417 [IMAGE AVAILABLE]
12. 5,753,296, May 19, 1998, Product and process of making hypoallergenic chocolate compositions; Leonard S. Girsh, **426/593, 425, 430, 434, 660** [IMAGE AVAILABLE]
13. 5,753,223, May 19, 1998, Granular feed additives for ruminants containing lipase, bile powder and pancreatin; Susumu Shibahara, et al., 424/94.3, 94.2, 94.21, 442; **426/61** [IMAGE AVAILABLE]
14. 5,750,466, May 12, 1998, **Coated** cottonseed and a process for its manufacture; Thomas C. Wedegaertner, et al., 504/100; 47/57.6, DIG.9; **426/630** [IMAGE AVAILABLE]

15. 5,744,179, Apr. 28, 1998, Low-phosphorus whey protein, manufacturing method thereof, low-phosphorus purified whey hydrolysate and manufacturing method thereof; Seiichi Shimamura, et al., **426/41, 42, 271, 478, 491, 583, 656, 657** [IMAGE AVAILABLE]
16. 5,744,094, Apr. 28, 1998, Treatment of material; Helge Bakketun Castberg, et al., 422/24; 250/455.11, 492.1, 495.1; 422/22, 28; **426/241** [IMAGE AVAILABLE]
17. 5,725,899, Mar. 10, 1998, Protein-lipid emulsifying and gelling composition and method of preparing same; Morton S. Cole, et al., **426/598, 656** [IMAGE AVAILABLE]
18. 5,716,615, Feb. 10, 1998, Dietary and pharmaceutical compositions containing lyophilized lactic bacteria, their preparation and use; Renata Maria Anna Cavaliere Vesely, et al., 424/93.4, 93.44, 93.45; **426/61; 435/252.4, 252.9, 253.4, 260** [IMAGE AVAILABLE]
19. 5,714,476, Feb. 3, 1998, Process for preparing compositions containing neotrehalose; Yoshikatsu Miwa, et al., 514/53; **426/658; 435/100** [IMAGE AVAILABLE]
20. 5,702,745, Dec. 30, 1997, Process for making shelf-stable, ready-to-eat rice; Angel A. Yang, et al., **426/242, 268, 309, 321, 462, 521** [IMAGE AVAILABLE]
21. 5,683,737, Nov. 4, 1997, Mayonnaise and dressing compositions having a glucono-delta-lactone preservative system; John P. Erickson, et al., **426/601, 335, 602, 613** [IMAGE AVAILABLE]
22. 5,683,724, Nov. 4, 1997, Automated process for inhibition of microbial growth in aqueous food transport or process streams; Robert D. P. Hei, et al., 424/616; 210/759; 422/28, 29, 82.01, 82.02, 82.03; **426/331, 333, 335, 532; 514/557, 558, 559, 560, 574** [IMAGE AVAILABLE]
23. 5,674,538, Oct. 7, 1997, Process for inhibition of microbial growth in aqueous food transport or process streams; Keith D. Lokkesmoe, et al., 424/616; 210/759; 422/28, 29; **426/331, 333, 335, 532; 514/557, 558, 559, 560, 574** [IMAGE AVAILABLE]
24. 5,662,958, Sep. 2, 1997, Method for modifying canola seeds for use in ruminant feed; John Joseph Kennelly, et al., **426/630, 309, 460, 507, 635** [IMAGE AVAILABLE]
25. 5,656,591, Aug. 12, 1997, Antimicrobial agents and method for treating products therewith; Mamoru Tomita, et al., 514/6; 424/439; **426/532, 657; 514/8, 12, 21; 530/324, 395, 400, 833** [IMAGE AVAILABLE]
26. 5,656,308, Aug. 12, 1997, Non-reducing oligosaccharide with neotrehalose structure, and its production and uses; Hajime Aga, et al., **426/3; 424/59, 493; 426/48, 548, 658, 804; 435/97, 99, 101, 193, 195, 200; 514/54; 536/118, 123.1** [IMAGE AVAILABLE]
27. 5,639,502, Jun. 17, 1997, Milk composition having reduced mineral content; Reinhard Behringer, et al., **426/587, 491, 580, 658** [IMAGE AVAILABLE]

28. 5,635,228, Jun. 3, 1997, Method of producing a cheese and preparing it for distribution; Per Sponholtz, **426/36, 34, 42, 580, 582** [IMAGE AVAILABLE]
29. 5,635,198, Jun. 3, 1997, Granular agent for ruminants and process for producing the same; Kunio Nishimura, et al., 424/438, 489, 498; **426/807** [IMAGE AVAILABLE]
30. 5,633,004, May 27, 1997, Granular agent for ruminants and process for producing the same; Kunio Nishimura, et al., 424/438, 489, 498; **426/807** [IMAGE AVAILABLE]
31. 5,622,710, Apr. 22, 1997, Animal feed additive based on fermentation broth, a process for its production and its use; Wolfram Binder, et al., 424/438, 484; **426/2, 69** [IMAGE AVAILABLE]
32. 5,618,689, Apr. 8, 1997, Enhanced procedures for preparing food hydrolysates; James G. McCarthy, et al., 435/68.1; **426/46**; 435/272 [IMAGE AVAILABLE]
33. 5,616,353, Apr. 1, 1997, Method for extending shelf life of citrus juice; Robert V. Wright, et al., **426/324, 398** [IMAGE AVAILABLE]
34. 5,616,339, Apr. 1, 1997, Chitosan-based nutrient or medicinal compositions for administration to ruminants; Christian Prud'Homme, et al., 424/438, 489, 498; **426/807** [IMAGE AVAILABLE]
35. 5,616,320, Apr. 1, 1997, Use of antibiotics 10381b to promote growth; Alexander D. Argoudelis, deceased, et al., 424/115; **426/2, 71**; 514/2 [IMAGE AVAILABLE]
36. 5,578,584, Nov. 26, 1996, Feed containing galacto-oligosaccharides for domestic fowls; Yasuo Katta, et al., 514/54; **426/2**; 514/23, 56, 59 [IMAGE AVAILABLE]
37. 5,573,801, Nov. 12, 1996, Surface treatment of foodstuffs with antimicrobial compositions; Darrel L. Wilhoit, **426/326, 32, 42, 53, 61, 133, 310, 323, 324, 325, 335, 532** [IMAGE AVAILABLE]
38. 5,573,800, Nov. 12, 1996, Antimicrobial composition for surface treatment of foodstuffs; Darrel L. Wilhoit, **426/326, 61, 133, 271, 310, 321, 323, 324, 335, 415, 532** [IMAGE AVAILABLE]
39. 5,573,797, Nov. 12, 1996, Film and method for surface treatment of foodstuffs with antimicrobial compositions; Darrel L. Wilhoit, **426/106, 61, 133, 310, 321, 323, 324, 325, 326, 335, 532** [IMAGE AVAILABLE]
40. 5,571,550, Nov. 5, 1996, Methods for electroheating food employing concentric electrodes; Thaddeus J. Polny, Jr., **426/244**; 99/358; 219/771, 772; **426/521, 614** [IMAGE AVAILABLE]
41. 5,571,547, Nov. 5, 1996, Process of sugarless hard **coating** and products obtained therefrom; Michel Serpelloni, et al., **426/103, 303, 548, 658** [IMAGE AVAILABLE]

42. 5,571,527, Nov. 5, 1996, Granular agent for ruminants and process for producing the same; Kunio Nishimura, et al., 424/438, 489, 490, 498; **426/807** [IMAGE AVAILABLE]
43. 5,555,702, Sep. 17, 1996, Process and apparatus for packaging liquid food products; Charles E. Sizer, 53/127, 440, 467, 565; 99/470, 483; **426/399, 407, 521** [IMAGE AVAILABLE]
44. 5,547,939, Aug. 20, 1996, Broad spectrum antimicrobial compounds and methods of use; Michael E. Selsted, 514/14; 210/764; 422/28; 424/405; **426/326, 335**; 510/382, 383; 514/12; 530/324, 327 [IMAGE AVAILABLE]
45. 5,547,688, Aug. 20, 1996, Method for feeding an animal ubidecarenone to prevent discoloration of meat and fish; Toru Tokoro, **426/2, 265, 332, 545, 546, 641, 643** [IMAGE AVAILABLE]
46. 5,540,942, Jul. 30, 1996, Method for preventing discoloration of meat and fish; Toru Tokoro, **426/265, 281, 332, 545, 546, 641, 643** [IMAGE AVAILABLE]
47. 5,529,911, Jun. 25, 1996, Preparation of granules containing salinomycin; Rolf Hohl, 435/118; **426/807**; 435/119, 123, 804 [IMAGE AVAILABLE]
48. 5,523,099, Jun. 4, 1996, Non-reducing oligosaccharaide with neotrehalose structure, and its production and uses; Hajime Aga, et al., **426/3**; 424/59, 493; **426/48, 548, 658, 804**; 435/97, 99, 101, 193, 195, 200; 514/54; 536/118, 123.1 [IMAGE AVAILABLE]
49. 5,521,089, May 28, 1996, Process for treating yeast with B-1, 3-glucanase to produce microcapsules for enclosing hydrophobic liquids; Mamoru Ishiguro, et al., 435/255.2; 424/489; **426/62, 656**; 428/402.2; 435/174, 177, 182, 243, 255.4, 259 [IMAGE AVAILABLE]
50. 5,520,933, May 28, 1996, Method for the production of foods and beverages; Nobuko Yoshida, et al., **426/7, 11, 18, 32, 33, 34, 44, 47, 49, 55, 60** [IMAGE AVAILABLE]
51. 5,516,675, May 14, 1996, Separation of lactoperoxidase, secretory component and lactoferrin from milk or whey with a cation exchange resin; Toshiaki Uchida, et al., 435/192; **426/580**; 435/815; 530/395, 415, 417 [IMAGE AVAILABLE]
52. 5,516,543, May 14, 1996, Oil-coated microparticulated gellan gum; Ofori J. Amankonah, et al., **426/573, 96, 804** [IMAGE AVAILABLE]
53. 5,503,865, Apr. 2, 1996, Processes for the preparation of concentrated milk products; Reinhard Behringer, et al., **426/587, 491, 580** [IMAGE AVAILABLE]
54. 5,501,857, Mar. 26, 1996, Oral nutritional and dietary composition; William A. Zimmer, 424/438, 451, 453, 454, 456; **426/807** [IMAGE AVAILABLE]
55. 5,496,541, Mar. 5, 1996, Tasteful toothpaste and other dental products; Edward T. Cutler, 424/50, 43, 44, 48, 49, 53, 401, 466, 489, 499; **426/3**; 433/216 [IMAGE AVAILABLE]

56. 5,494,691, Feb. 27, 1996, Process for packaging liquid food products; Charles E. Sizer, **426/392**; 53/127, 440, 467; **426/394, 399, 406, 407, 521** [IMAGE AVAILABLE]

57. 5,489,442, Feb. 6, 1996, Prolongation of shelf-life in perishable food products; Joseph E. Dunn, et al., **426/248**; 99/451; 422/24; **426/305, 521** [IMAGE AVAILABLE]

58. 5,480,641, Jan. 2, 1996, Feed additive which consists of whey and *Lactobacillus reuteri* and a method of delivering *Lactobacillus reuteri* to the gastrointestinal tract; Ivan A. Casas-Perez, 424/93.45, 93.4; **426/61**; 435/252.9, 853 [IMAGE AVAILABLE]

59. 5,478,593, Dec. 26, 1995, Process of sugarless hard **coating** and products obtained therefrom; Michel Serpelloni, et al., 427/2.14; **426/291, 303, 304, 660**; 427/202 [IMAGE AVAILABLE]

60. 5,466,453, Nov. 14, 1995, Method for improving the taste of pine extract, and orally administrable product obtained thereby; Yukio Uchida, et al., 424/195.1, 196.1; **426/655**; 514/783 [IMAGE AVAILABLE]

61. 5,453,420, Sep. 26, 1995, Food preservative and production thereof; Isao Sakai, 514/12; 424/195.1; **426/486, 488, 615, 638**; 514/143 [IMAGE AVAILABLE]

62. 5,453,286, Sep. 26, 1995, Method for converting milk into fermented milk; Helge B. Castberg, et al., **426/43, 34, 42, 477, 522, 580, 583** [IMAGE AVAILABLE]

63. 5,451,367, Sep. 19, 1995, Method of sterilizing the inside layer in a packaging material; Olof Stark, et al., 422/22; 53/167; **426/107, 248**; 428/36.5, 319.7 [IMAGE AVAILABLE]

64. 5,451,266, Sep. 19, 1995, Method for **spray** washing fruit in a brush bed; William Kirk, et al., 134/25.3; 15/3.14; 99/534, 536; **426/333, 335** [IMAGE AVAILABLE]

65. 5,449,523, Sep. 12, 1995, Process for the manufacture of a calcium fortified yogurt with improved heat stability; Poul M. T. Hansen, et al., **426/42, 43, 522, 583** [IMAGE AVAILABLE]

66. 5,436,020, Jul. 25, 1995, Method for producing a formulated milk for infants analogous to human milk; Tamotsu Kuwata, et al., **426/583, 443, 491, 580, 801** [IMAGE AVAILABLE]

67. 5,433,964, Jul. 18, 1995, Process of **coating** strandula food; Carl M. Norman, et al., **426/303, 307, 324, 557** [IMAGE AVAILABLE]

68. 5,432,074, Jul. 11, 1995, Formulation for treating silage containing .beta.-1,4-xylanase and .beta.-1,3-xylosidase but essentially free of .beta.-1,4-glucanase and .beta.-1,4-cellobiohydrolase, and one or more lactic acid-producing bacteria; Christopher T. Evans, et al., 435/200; **426/50, 52, 53**; 435/99, 201, 207, 208 [IMAGE AVAILABLE]

69. 5,431,933, Jul. 11, 1995, Animal feed supplement based on a fermentation broth amino acid, a process for its production and its use; Wolfram Binder, et al., **426/60, 2, 656**; 435/106 [IMAGE AVAILABLE]

AVAILABLE]

70. 5,431,931, Jul. 11, 1995, Method for manufacture of low fat pasta filata cheese; K. Rajinder Nauth, et al., **426/36, 40, 42, 43, 582, 588** [IMAGE AVAILABLE]

71. 5,425,959, Jun. 20, 1995, Process of and apparatus for pressing and drying long pasta; Josef Manser, **426/231**; 99/468, 474, 477, 486; 425/301, 308, 363; **426/451, 458, 517, 518** [IMAGE AVAILABLE]

72. 5,424,087, Jun. 13, 1995, Method of sterilizing canned food in sterilizing kettle; Tsai-Shu Kuo, **426/407**; 422/26, 302, 307; **426/232, 412** [IMAGE AVAILABLE]

73. 5,421,512, Jun. 6, 1995, System for packaging perishable liquids in gable top cartons; Donald A. Poole, 229/249, 5.84, 125.42; **426/401, 407** [IMAGE AVAILABLE]

74. 5,415,882, May 16, 1995, Producing extended refrigerated shelf life food without high temperature heating; Aloysius J. Knipper, et al., **426/237**; 219/771; **426/238, 244, 521, 614** [IMAGE AVAILABLE]

75. 5,413,804, May 9, 1995, Process for making whey-derived fat substitute product and products thereof; Kenneth H. Rhodes, **426/583, 89, 99, 656, 658, 804** [IMAGE AVAILABLE]

76. 5,409,718, Apr. 25, 1995, Method for the preparation of a fermented milk product; Franciscus A. M. Klaver, et al., **426/42, 34, 43, 583** [IMAGE AVAILABLE]

77. 5,409,714, Apr. 25, 1995, Antimicrobial agent and method for sustaining freshness of food; Ichiro Ishijima, 424/693; 423/173, 175; 424/688; **426/532** [IMAGE AVAILABLE]

78. 5,409,713, Apr. 25, 1995, Process for inhibition of microbial growth in aqueous transport streams; Keith Lokkesmoe, et al., 424/616; 210/759; 422/28, 29; **426/331, 333, 335, 532**; 514/557 [IMAGE AVAILABLE]

79. 5,399,675, Mar. 21, 1995, Acidic polycyclic ether antibiotics and **microorganisms** useful in the production thereof; Edward J. Tynan, III, 536/16.8; **426/658**; 435/101, 119, 252.1; 536/18.7 [IMAGE AVAILABLE]

80. 5,389,611, Feb. 14, 1995, Lactoferrin hydrolyzate for use as an antibacterial agent and as a tyrosinase inhibition agent; Mamoru Tomita, et al., 514/6; **426/656, 657**; 435/68.1; 514/2, 12, 21; 530/395, 407 [IMAGE AVAILABLE]

81. 5,389,390, Feb. 14, 1995, Process for removing bacteria from poultry and other meats; Robert D. Kross, **426/332**; 424/665; **426/335, 644, 654** [IMAGE AVAILABLE]

82. 5,376,391, Dec. 27, 1994, Method of increasing the stability of fruits, vegetables or fungi and composition thereof; Myrna O. Nisperos-Carriedo, et al., **426/102, 61, 302, 308, 310, 326, 615, 616, 637, 654** [IMAGE AVAILABLE]

83. 5,370,863, Dec. 6, 1994, Oral care compositions containing hop acids and method; Michael C. Barney, et al., 424/49, 76.1, 76.8, 76.9; **426/600** [IMAGE AVAILABLE]
84. 5,364,650, Nov. 15, 1994, Disinfecting product; B. Eugene Guthery, 510/111; 134/25.3; **426/532, 641, 652**; 510/383, 434, 437, 488 [IMAGE AVAILABLE]
85. 5,364,648, Nov. 15, 1994, Extended life produce; Charles R. Meldrum, **426/327, 310, 524** [IMAGE AVAILABLE]
86. 5,364,641, Nov. 15, 1994, Process for manufacturing dairy products; Marie-Helene Saniez, et al., **426/34, 36, 38, 39, 43** [IMAGE AVAILABLE]
87. 5,332,587, Jul. 26, 1994, Acid stabilized pasta; John G. Howard, et al., **426/128, 321, 324, 325, 391, 401, 557** [IMAGE AVAILABLE]
88. 5,324,528, Jun. 28, 1994, Method for extending shelf life of juice; Robert V. Wright, et al., **426/324, 398** [IMAGE AVAILABLE]
89. 5,322,773, Jun. 21, 1994, Selective enzymatic degradation of .beta.-lactoglobulin contained in cow's milk-serum protein; Tetsuo Kaneko, et al., 435/68.1; **426/34, 42**; 435/219, 222, 223, 225 [IMAGE AVAILABLE]
90. 5,322,693, Jun. 21, 1994, Lactoneotrehalose, and its preparation and uses; Takashi Shibuya, et al., 424/439, 48, 53, 400, 401, 440, 464, 479; **426/658**; 435/74, 97, 101; 514/25, 54, 61; 536/4.1 [IMAGE AVAILABLE]
91. 5,320,772, Jun. 14, 1994, Composition for cleaning fruits and vegetables; R. Eugene Tricca, 15/104.93; 206/812; **426/321, 326, 331, 333**; 510/111, 383, 424, 432, 488, 506 [IMAGE AVAILABLE]
92. 5,312,632, May 17, 1994, Method for the manufacture of fodder and/or soil improving agents from waste material; Peter Simsa, et al., **426/53, 54, 623, 630, 636, 807** [IMAGE AVAILABLE]
93. 5,306,633, Apr. 26, 1994, Bacterial xylanase, method for its production, bacteria producing a xylanase, DNA fragment encoding a xylanase, plasmid containing the DNA fragment, baking agents containing a xylanase, and method for producing bread and baked goods using the xylanase; Michael Gottschalk, et al., 435/200; **426/653**; 435/69.1, 201, 209, 252.3, 252.31; 536/22.1, 23.2, 23.7 [IMAGE AVAILABLE]
94. 5,298,264, Mar. 29, 1994, Oxygen removal with immobilized dried *Saccharomyces cerevisiae*; Lippo Edens, et al., **426/8, 13, 16, 62, 521**; 435/174, 177, 180, 182 [IMAGE AVAILABLE]
95. 5,292,657, Mar. 8, 1994, Process for preparing rotary disc fatty acid microspheres of **microorganisms**; William M. Rutherford, et al., 435/243; 264/4.3; 424/484, 498; **426/61**; 435/174, 177, 252.1 [IMAGE AVAILABLE]
96. 5,292,523, Mar. 8, 1994, Method for growth promotion of animals and powder compositions containing killed microbial cells of bacteria belonging to genus *clostridium*; Kazumi Kono, et al., 424/520; **426/2**;

435/842 [IMAGE AVAILABLE]

97. 5,283,059, Feb. 1, 1994, Process for producing a stabilized store-forming viable **microorganisms** preparation containing *Bacillus cereus*; Masaki Suzuki, et al., 424/93.46; **426/61**; 435/252.5, 260, 832, 834 [IMAGE AVAILABLE]

98. 5,281,428, Jan. 25, 1994, Method and apparatus for treating and packaging raw meat; Arthur I. Morgan, **426/312**; 99/472, 516; **426/511, 521** [IMAGE AVAILABLE]

99. 5,277,922, Jan. 11, 1994, Method for the preservation of whole citrus fruit; Theodore R. Rejimbai, Jr., et al., **426/333, 312, 320, 418, 419, 474, 506, 524, 616** [IMAGE AVAILABLE]

100. 5,244,669, Sep. 14, 1993, Feed additives for ruminants; Hiroyuki Satoh, et al., 424/438, 401, 490, 494, 496, 497; **426/96** [IMAGE AVAILABLE]

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101. 5,242,701, Sep. 7, 1993, Method for shelf stable packaging of liquid food in hermetically sealed easy-to-open gable top cartons; Donald A. Poole, **426/407**; 229/125.42; **426/401** [IMAGE AVAILABLE]

102. 5,234,126, Aug. 10, 1993, Plastic container; Henrietta Jonas, et al., 220/609; 215/373; **426/106, 111, 113, 127, 131, 407** [IMAGE AVAILABLE]

103. 5,229,362, Jul. 20, 1993, Antibiotic A10255 complex and factors, and process and production therefor; Herbert A. Kirst, et al., 514/9; 424/117, 118; **426/635**; 435/71.3, 170, 822; 514/11; 530/317, 323 [IMAGE AVAILABLE]

104. 5,229,152, Jul. 20, 1993, Method for extending produce shelf life; Charles R. Meldrum, **426/327, 238, 310, 506, 524** [IMAGE AVAILABLE]

105. 5,214,028, May 25, 1993, Lactoferrin hydrolyzate for use as an antibacterial agent and as a tyrosinase inhibition agent; Mamoru Tomita, et al., 514/6; 424/94.1, 94.66; **426/56, 657**; 435/68.1; 514/8, 21; 530/395, 397, 407 [IMAGE AVAILABLE]

106. 5,213,831, May 25, 1993, Processing system and method for quick-cooking legumes; Merton R. Leggott, et al., **426/241**; 99/355, 357; **426/243, 507, 634** [IMAGE AVAILABLE]

107. 5,213,827, May 25, 1993, Method for manufacture of pre-cheese and natural cheese; K. Rajinder Nauth, et al., **426/36, 42, 43, 491, 582** [IMAGE AVAILABLE]

108. 5,206,041, Apr. 27, 1993, Ruminant animal feed supplement; Fred H. Wellons, **426/2, 601, 623, 630, 636, 807** [IMAGE AVAILABLE]

109. 5,198,254, Mar. 30, 1993, Composition and method of increasing stability of fruits, vegetables or fungi; Myrna O. Nisperos-Carriedo, et

al., 426/102, 61, 302, 308, 310, 326, 615,
616, 637, 654 [IMAGE AVAILABLE]

110. 5,198,252, Mar. 30, 1993, Method for the manufacture of fodder and/or soil improving agents from waste material; Peter Simsa, et al., 426/53; 71/9, 10; 426/52, 54, 69, 658, 807 [IMAGE AVAILABLE]

111. 5,194,269, Mar. 16, 1993, Production of frozen foods and other products; Tung-Ching Lee, 426/61, 62; 435/2, 243 [IMAGE AVAILABLE]

112. 5,182,125, Jan. 26, 1993, Product produced by process of freezing and ice glazing broccoli; Dean H. Lockwood, et al., 426/68, 615 [IMAGE AVAILABLE]

113. 5,180,596, Jan. 19, 1993, Method for ripening cheese under high pressure; Hitoshi Yokoyama, et al., 426/36, 34, 42, 43 [IMAGE AVAILABLE]

114. 5,171,573, Dec. 15, 1992, 4.sup.G -alpha-D-glucopyranosyl rutin, and its preparation and uses; Yukio Suzuki, et al., 424/401, 49, 59, 64, 70.9, 439; 426/540, 541, 545, 590, 635, 648, 658; 514/827, 844, 845, 846, 847, 848; 536/8, 18.1 [IMAGE AVAILABLE]

115. 5,156,866, Oct. 20, 1992, Flavor and taste composition for a chewing gum; Yoshinori Sato, et al., 426/5, 96, 533, 534, 650 [IMAGE AVAILABLE]

116. 5,145,781, Sep. 8, 1992, Preparation and uses of alpha-glycosyl rutin; Yukio Suzuki, et al., 435/99; 252/363.5, 397; 426/541, 658; 435/74, 96, 97; 514/26, 777, 844; 536/8, 124 [IMAGE AVAILABLE]

117. 5,145,698, Sep. 8, 1992, Instant yogurt composition and process; Stanley Cajigas, 426/43, 41, 548, 573, 583, 657, 658 [IMAGE AVAILABLE]

118. 5,145,697, Sep. 8, 1992, Instant yogurt composition and process; Stanley Cajigas, 426/43, 41, 548, 573, 583, 657, 658 [IMAGE AVAILABLE]

119. 5,139,792, Aug. 18, 1992, Method and system for dispensing live bacteria into animal feed and drinking water; Douglas R. Ware, et al., 426/2, 61, 807 [IMAGE AVAILABLE]

120. 5,137,737, Aug. 11, 1992, Shelf-stable, filled pasta products; Debra L. Kaiser, et al., 426/94, 128, 131, 283, 412, 557 [IMAGE AVAILABLE]

121. 5,137,736, Aug. 11, 1992, Production of propionic acid salts by fermentation of lactates using selenomonas ruminantium; David C. Eaton, et al., 426/7, 41, 61, 650; 435/41, 136, 140, 141 [IMAGE AVAILABLE]

122. 5,112,803, May 12, 1992, Octalactone-containing composition, fermentation process for producing same and organoleptic uses thereof; Mohamad I. Farbood, et al., 512/11; 426/536 [IMAGE AVAILABLE]

123. 5,106,633, Apr. 21, 1992, Dry yeast immobilized in wax or paraffin

for scavenging oxygen; Luppó Edens, et al., 426/8, 12, 13, 16, 62, 407, 541; 435/177, 180, 182, 260 [IMAGE AVAILABLE]

124. 5,096,718, Mar. 17, 1992, Preserving foods using metabolites of propionibacteria other than propionic acid; James W. Ayres, et al., 426/9, 34, 43, 61, 321, 330.2, 330.3, 330.5, 331, 334, 335; 435/141, 252.1, 822 [IMAGE AVAILABLE]

125. 5,085,873, Feb. 4, 1992, Process for the treatment of a non-liquid food product for assuring its microbial decontamination; Michel Degre, 426/8, 9, 10, 36, 52, 56, 289, 310 [IMAGE AVAILABLE]

126. 5,084,563, Jan. 28, 1992, Crystalline 2-O-.alpha.-D-glucopyranosyl-L-ascorbic acid, and its preparation and uses; Shuzo Sakai, et al., 536/41; 424/60; 426/590, 658; 435/193, 205, 814, 815, 816; 514/27, 474, 844, 846; 536/18.5; 549/315 [IMAGE AVAILABLE]

127. 5,077,060, Dec. 31, 1991, Method of inducing the decarboxylation of malic acid in must or fruit juice; Claus Prahl, 426/15, 16, 52 [IMAGE AVAILABLE]

128. 5,059,433, Oct. 22, 1991, Method of preparing shelf stable, filled dough food products; Yanien Lee, et al., 426/94, 283, 451, 557 [IMAGE AVAILABLE]

129. 5,055,308, Oct. 8, 1991, Acid urease preparations for alcoholic beverages; Shohei Fujinawa, et al., 426/11, 12, 15, 16, 63, 592 [IMAGE AVAILABLE]

130. 5,051,265, Sep. 24, 1991, Preparation of crude chocolate powder and products therefrom; Niklaus Meister, et al., 426/96, 471, 491, 584, 585, 631, 660 [IMAGE AVAILABLE]

131. 5,035,913, Jul. 30, 1991, Process of making microwavable oatmeal composition; Phillip Sky, 426/619, 243, 462, 620, 621 [IMAGE AVAILABLE]

132. 5,026,562, Jun. 25, 1991, Method of freezing and ice glazing broccoli; William G. Schmidt, et al., 426/68, 524 [IMAGE AVAILABLE]

133. 4,996,067, Feb. 26, 1991, Feed additive for ruminants; Takaaki Kobayashi, et al., 426/96; 424/428; 426/72, 74, 303, 310, 656, 807 [IMAGE AVAILABLE]

134. 4,992,423, Feb. 12, 1991, Polycyclic ether antibiotics; Walter P. Cullen, et al., 514/27; 426/658; 435/825; 536/16.8, 18.7 [IMAGE AVAILABLE]

135. 4,992,290, Feb. 12, 1991, Egg-based cream for industrial scale confectionery production; Giuseppe Bastetti, et al., 426/572, 549, 553, 558, 613, 659, 661 [IMAGE AVAILABLE]

136. 4,988,524, Jan. 29, 1991, Method for processing raw meat by use of an oil and fat emulsion; Koichi Obata, et al., 426/281, 657 [IMAGE AVAILABLE]

137. 4,978,540, Dec. 18, 1990, Production of frozen foods and other products; Tung-Ching Lee, 426/61, 62; 435/2, 243, 832, 847, 876, 886, 940 [IMAGE AVAILABLE]
138. 4,971,814, Nov. 20, 1990, Water-soluble dietary fibers and method for preparation of same; Mamoru Tomita, et al., 426/52, 48, 615, 637, 648, 658 [IMAGE AVAILABLE]
139. 4,971,809, Nov. 20, 1990, Procedure for the manufacturing of a base material for cattle feed and base material manufactured according to this procedure; Andre De Laporte, 426/31, 53, 520, 623, 807 [IMAGE AVAILABLE]
140. 4,965,079, Oct. 23, 1990, Acidified milk product of creamy consistency and process for making; Hugh Hose, et al., 426/43, 583 [IMAGE AVAILABLE]
141. 4,963,370, Oct. 16, 1990, Process for producing proteinous material; Yasuzo Uchida, et al., 426/7, 59, 643, 646, 657 [IMAGE AVAILABLE]
142. 4,960,597, Oct. 2, 1990, Flavoring with mixtures of lactones; Mohamad I. Farbood, et al., 426/3, 536 [IMAGE AVAILABLE]
143. 4,956,185, Sep. 11, 1990, Instant yogurt composition and process; Stanley Cajigas, 426/43, 61, 583 [IMAGE AVAILABLE]
144. 4,954,483, Sep. 4, 1990, Carboxylic acid ester derivatives or deglucoteicoplanin; Adriano Malabarba, et al., 514/9; 426/635; 530/317 [IMAGE AVAILABLE]
145. 4,954,482, Sep. 4, 1990, New glycopeptide antibiotic; Hiroshi Maeda, et al., 514/8; 426/635; 514/9; 530/317, 322 [IMAGE AVAILABLE]
146. 4,919,948, Apr. 24, 1990, Prolonging the shelf life of fresh root vegetables; Avigdor Orr, et al., 426/106, 615 [IMAGE AVAILABLE]
147. 4,919,940, Apr. 24, 1990, Ruminant animal feed supplement; Fred H. Wellons, 426/2, 601, 623, 630, 636, 807 [IMAGE AVAILABLE]
148. 4,904,485, Feb. 27, 1990, Fat compositions suitable for use in bakeries or confectioneries; Tamotsu Hirakawa, et al., 426/62, 96, 98, 99, 519, 555, 601, 603, 604 [IMAGE AVAILABLE]
149. 4,898,744, Feb. 6, 1990, Method for preparing and preserving filled pasta products; Louis Liggett, et al., 426/557, 94, 399, 418, 458, 521 [IMAGE AVAILABLE]
150. 4,888,171, Dec. 19, 1989, Granular product of dried microorganism cells and manufacturing method therefor; Shigeo Okonogi, et al., 424/93.4, 93.44; 426/61; 435/252.1, 253.4, 260 [IMAGE AVAILABLE]
151. 4,882,180, Nov. 21, 1989, Soybean hydrolyzate; Shoji Takao, et al., 426/46, 52, 656 [IMAGE AVAILABLE]

152. 4,871,791, Oct. 3, 1989, Permanently plasticized, cellulose-based product; Klaus-Dieter Hammer, et al., 524/35; **426/105, 106**; 524/36 [IMAGE AVAILABLE]
153. 4,867,204, Sep. 19, 1989, Moisturized tubular cellulosic food casing and process for preparing; David E. Ellis, et al., 138/118.1; **426/135**; 428/34.8 [IMAGE AVAILABLE]
154. 4,863,747, Sep. 5, 1989, Bacterial treatment to preserve hay quality by addition of **microorganisms** of the genus Bacillus; Nancy J. Tomes, **426/61, 636, 807** [IMAGE AVAILABLE]
155. 4,859,475, Aug. 22, 1989, Nutritional athletic bar; Jane Michnowski, **426/72, 74, 103, 302, 306, 516, 656, 660** [IMAGE AVAILABLE]
156. 4,855,148, Aug. 8, 1989, Method for producing quasi-natural cheese fermented foods; Yoshihiro Kuribayashi, et al., **426/46, 38, 61, 62, 573, 582, 634** [IMAGE AVAILABLE]
157. 4,849,216, Jul. 18, 1989, Fly attractant; David A. Andersen, 424/84; **426/1** [IMAGE AVAILABLE]
158. 4,844,929, Jul. 4, 1989, Rapid nonfermentative pickling process; I. Stephen Kingsley, **426/326, 335, 532, 615** [IMAGE AVAILABLE]
159. 4,844,911, Jul. 4, 1989, Quality improvement of alcoholic liquors; Shigeya Kakimoto, et al., **426/11, 12, 15, 16, 29, 61, 592** [IMAGE AVAILABLE]
160. 4,842,871, Jun. 27, 1989, Method and inoculant for preserving agricultural products for animal feed; John E. Hill, **426/44, 46, 52, 53, 56, 335, 532**; 435/42, 139, 252.9, 857 [IMAGE AVAILABLE]
161. 4,832,971, May 23, 1989, Nutritional athletic bar; Jane Michnowski, **426/302, 72, 74, 103, 306, 512, 656, 660** [IMAGE AVAILABLE]
162. 4,822,626, Apr. 18, 1989, **Coated** canine biscuits; Henry C. Spanier, et al., **426/94, 293, 303, 805** [IMAGE AVAILABLE]
163. 4,820,533, Apr. 11, 1989, Edible barrier for composite food articles; Jonathan Seaborne, et al., **426/76, 89, 90, 92, 93, 94, 103, 106** [IMAGE AVAILABLE]
164. 4,820,531, Apr. 11, 1989, Bacterial treatment to preserve hay quality by addition of **microorganisms** of the genus bacillus; Nancy J. Tomes, **426/52, 53, 61, 636, 807** [IMAGE AVAILABLE]
165. 4,820,529, Apr. 11, 1989, Process for preparing pasty proteinous material or proteinous food from crustaceans; Yasuzo Uchida, et al., **426/7, 643, 657** [IMAGE AVAILABLE]
166. 4,810,534, Mar. 7, 1989, Methods for preparing a low water permeability, edible film; Jonathan Seaborne, et al., 427/384; 106/218; **426/89** [IMAGE AVAILABLE]

167. 4,808,420, Feb. 28, 1989, Fresh root vegetables with prolonged shelf life; John O. Springler, et al., 426/106, 615, 637
[IMAGE AVAILABLE]
168. 4,808,419, Feb. 28, 1989, Automated method for a semi-solid fermentation used in the production of ancient quality rice vinegar and/or rice wine; Edward J. Hsu, 426/13, 11, 17, 29
[IMAGE AVAILABLE]
169. 4,803,085, Feb. 7, 1989, Preservative coating for hard solid animal feed supplement; John E. Findley, 426/69, 74, 293, 302, 310, 656, 658, 807 [IMAGE AVAILABLE]
170. 4,789,553, Dec. 6, 1988, Method of thermally processing low-acid foodstuffs in hermetically sealed containers and the containers having the foodstuffs therein; Deborah J. McIntyre, et al., 426/325, 106, 131, 268, 321, 324, 407, 412, 521
[IMAGE AVAILABLE]
171. 4,780,325, Oct. 25, 1988, Feed supplements; Alex E. Miller, 426/54, 69, 72, 74, 335, 532, 583, 623, 658, 807 [IMAGE AVAILABLE]
172. 4,777,051, Oct. 11, 1988, Process for the production of a composition for animal feed; Yoshimi Nagano, et al., 426/61, 471, 520, 656 [IMAGE AVAILABLE]
173. 4,764,371, Aug. 16, 1988, Postharvest biological control of stone fruit brown rot by bacillus subtilis; Paul L. Pusey, et al., 424/93.462; 426/133, 310, 335; 435/832, 839 [IMAGE AVAILABLE]
174. 4,756,436, Jul. 12, 1988, Oxygen scavenger container used for cap; Yoshikazu Morita, et al., 215/228; 426/124 [IMAGE AVAILABLE]
175. 4,746,650, May 24, 1988, Polycyclic ether antibiotic; Walter P. Cullen, et al., 514/27; 426/658; 435/119, 252.1; 536/16.8, 18.7
[IMAGE AVAILABLE]
176. 4,743,453, May 10, 1988, Fermentation of whey to produce propionic acid; William P. Ahern, et al., 426/41, 43; 435/42, 141, 822
[IMAGE AVAILABLE]
177. 4,741,911, May 3, 1988, Method of thermally processing low-acid foodstuffs in hermetically sealed containers and the containers having the foodstuffs therein; Deborah J. McIntyre, et al., 426/325, 106, 268, 321, 324, 407, 412, 521 [IMAGE AVAILABLE]
178. 4,734,361, Mar. 29, 1988, Low temperature-sensitive variant of lactobacillus bulgaricus and a selection method therefor; Kanehisa Murao, et al., 435/34; 426/43; 435/139, 245, 252.9, 853 [IMAGE AVAILABLE]
179. 4,734,291, Mar. 29, 1988, Process for preparing shelf stable al dente cooked pasta; Stanley P. Raffensperger, 426/325, 402, 407, 410, 412, 557 [IMAGE AVAILABLE]
180. 4,731,249, Mar. 15, 1988, Animal feed block package and method; John E. Findley, 426/69, 74, 138, 515, 630, 658, 807 [IMAGE AVAILABLE]

181. 4,729,901, Mar. 8, 1988, Process for canning dry beans and other legumes; Louis B. Rockland, et al., **426/634, 407** [IMAGE AVAILABLE]
182. 4,727,027, Feb. 23, 1988, Photochemical decontamination treatment of whole blood or blood components; Gary P. Wieseahn, et al., 435/173.2; 422/24, 28, 29; 424/176.1, 529, 530, 532; **426/234**; 435/173.3; 514/2, 6; 530/380, 381, 382, 385, 386, 390.1, 392, 393, 397 [IMAGE AVAILABLE]
183. 4,716,045, Dec. 29, 1987, Process for the manufacture of a dairy product; Giovanni Prella, **426/63, 401, 491, 582** [IMAGE AVAILABLE]
184. 4,713,252, Dec. 15, 1987, Process for producing a semi-moist fruit product and the products therefrom; Amr A. Ismail, **426/290, 273, 385, 489, 639, 640** [IMAGE AVAILABLE]
185. 4,710,228, Dec. 1, 1987, Edible **coating** composition and method of preparation; Jonathan Seaborne, et al., 106/218, 219; **426/89**; 527/600, 601, 602, 604; 530/201 [IMAGE AVAILABLE]
186. 4,707,334, Nov. 17, 1987, Isolation method and apparatus for sterilizing chambers of **filling** machines; Tolasch Gerhard, 422/28; 53/167, 425, 510; 99/362; 414/217, 221; 422/29, 31, 33, 304; **426/399** [IMAGE AVAILABLE]
187. 4,696,863, Sep. 29, 1987, Biocapsule; Toshihiko Matsushita, et al., 428/402.2; 252/186.25; 264/4.3; 424/455; **426/650, 651**; 428/321.5, 402.22, 914; 430/138; 503/214 [IMAGE AVAILABLE]
188. 4,678,673, Jul. 7, 1987, Fermented oilseed product for preparing imitation dairy products; Wayne E. Marshall, et al., **426/46, 36, 44, 582** [IMAGE AVAILABLE]
189. 4,676,987, Jun. 30, 1987, Production of fermented whey containing calcium propionate; William P. Ahern, et al., **426/41**; 435/141 [IMAGE AVAILABLE]
190. 4,670,275, Jun. 2, 1987, Prolonging the shelf life of fresh root vegetables; Avigdor Orr, et al., **426/270, 310, 410, 506, 615** [IMAGE AVAILABLE]
191. 4,664,919, May 12, 1987, Method of producing lactic-acid fermented soy milk; Huang Y. Yan, et al., **426/46, 52, 61, 634**; 435/885 [IMAGE AVAILABLE]
192. 4,661,359, Apr. 28, 1987, Compositions and methods for preparing an edible film of lower water vapor permeability; Jonathan Seaborne, et al., **426/89, 92, 101, 102, 103, 138, 273, 392, 415** [IMAGE AVAILABLE]
193. 4,657,859, Apr. 14, 1987, Process for the treatment of fermentation broth containing vitamin B.sub.12 and other corrinoids and for the preparation of vitamin B.sub.12 concentrates; Agnes Kelemen, et al., 435/86; 210/663; **426/2, 72**; 435/803 [IMAGE AVAILABLE]
194. 4,643,902, Feb. 17, 1987, Method of producing sterile and concentrated juices with improved flavor and reduced acid; James T.

Lawhon, et al., 426/271, 330.5, 521, 599 [IMAGE AVAILABLE]

195. 4,627,980, Dec. 9, 1986, Hard candy dentifrice formulation and method of treating teeth, mouth and throat therewith to reduce irritation and plaque accumulation; Matthew J. Lynch, 424/54, 49; 426/660 [IMAGE AVAILABLE]

196. 4,627,974, Dec. 9, 1986, Dentifrice formulation and method of treating teeth, mouth and throat therewith to reduce plaque accumulation and irritation; Matthew J. Lynch, 424/48; 426/3; 514/470 [IMAGE AVAILABLE]

197. 4,624,853, Nov. 25, 1986, Instant yogurt food product; Richard E. Rudin, 426/61, 96, 583, 658, 661 [IMAGE AVAILABLE]

198. 4,621,058, Nov. 4, 1986, Method of preparing cheese starter media; Malireddy S. Reddy, 435/253.6; 426/36, 41, 43 [IMAGE AVAILABLE]

199. 4,595,560, Jun. 17, 1986, Method for sterilizing packaging material and/or packaging apparatus; Norbert Buchner, et al., 422/26, 38, 302; 426/407 [IMAGE AVAILABLE]

200. 4,581,238, Apr. 8, 1986, Method of conditioning edible seeds; Thomas C. White, et al., 426/331, 335, 507, 511, 618, 629 [IMAGE AVAILABLE]

201. 4,578,275, Mar. 25, 1986, Date processing; Henry C. Spanier, 426/302, 103, 510, 639, 640 [IMAGE AVAILABLE]

202. RE 32,079, Feb. 4, 1986, Method and starter compositions for the growth of acid producing bacteria and bacterial compositions produced thereby; William E. Sandine, et al., 426/7, 34, 36, 42, 43, 89; 435/139, 253.4, 253.6 [IMAGE AVAILABLE]

203. 4,555,410, Nov. 26, 1985, Process for the production of controlled freezing point dried foods; Akiyoshi Yamane, 426/384, 524 [IMAGE AVAILABLE]

204. 4,547,386, Oct. 15, 1985, Lactose/cheese whey/whey filtrate semi-solid animal feed supplement; James V. Chambers, et al., 426/583, 74, 465, 512, 520, 658, 807 [IMAGE AVAILABLE]

205. 4,547,375, Oct. 15, 1985, Gel formation in tomato products; Robert E. Mersfelder, et al., 426/52, 520, 589, 615, 638 [IMAGE AVAILABLE]

206. 4,544,568, Oct. 1, 1985, Cheese flavoring product; Sven Heyland, et al., 426/650, 582, 613 [IMAGE AVAILABLE]

207. 4,543,262, Sep. 24, 1985, Process for making a nutritional bar; Jane E. Michnowski, 426/306, 72, 103, 516, 660, 804 [IMAGE AVAILABLE]

208. 4,542,032, Sep. 17, 1985, Feed supplements and methods for the preparation thereof; Alex E. Miller, 426/319, 330.2, 335, 532, 583, 807 [IMAGE AVAILABLE]

209. 4,540,594, Sep. 10, 1985, Method of producing a biologically high quality natural food concentrate, the product obtained and its use; Rudolf Schanze, **426/74, 613, 658** [IMAGE AVAILABLE]
210. 4,537,715, Aug. 27, 1985, Glycopeptide antibiotic CUC/CSV and process for its production; LaVerne D. Boeck, et al., 530/322; **426/69, 435/69.9, 930/190, 200, 270, DIG.510, DIG.801** [IMAGE AVAILABLE]
211. 4,534,781, Aug. 13, 1985, Mushroom supplement containing protein and a time delay **coating**; Lung-chi Wu, et al., 71/5; 47/57.6; 71/64.02, 64.07; **426/93, 132, 309** [IMAGE AVAILABLE]
212. 4,515,789, May 7, 1985, .beta.-Lactam antibiotics; Karl G. Metzger, et al., 514/196; 106/18.22; **426/335, 532**; 514/195, 201, 202, 203, 206, 207, 210; 540/222, 225, 227, 228, 301, 302, 333, 347 [IMAGE AVAILABLE]
213. 4,511,588, Apr. 16, 1985, Preservable granular tofu (soybean curd) and the process of production thereof; Shiro Kudo, et al., **426/302, 310, 634, 656** [IMAGE AVAILABLE]
214. 4,500,548, Feb. 19, 1985, Fermentation aid for conventional baked goods; Roy F. Silva, **426/19, 24, 27, 62, 653** [IMAGE AVAILABLE]
215. 4,478,939, Oct. 23, 1984, SPS, SPS-ase and method for producing SPS-ase; Jens L. Adler-Nissen, et al., 435/200; **426/44, 46, 49, 51, 52**; 435/208, 209, 262, 267, 272, 274, 275 [IMAGE AVAILABLE]
216. 4,459,313, Jul. 10, 1984, Method for making a process cheese analog; Arthur M. Swanson, et al., **426/39, 41, 42, 104, 582, 583, 585** [IMAGE AVAILABLE]
217. 4,442,215, Apr. 10, 1984, Element-rich composition; Anders M. Vognsen, et al., 435/262; 71/11, DIG.2; 106/DIG.1; **426/583** [IMAGE AVAILABLE]
218. 4,430,357, Feb. 7, 1984, Method of cleaning grain; Alfred Batscheider, et al., **426/626, 442, 483** [IMAGE AVAILABLE]
219. 4,423,079, Dec. 27, 1983, Growth promoting compositions for *Lactobacillus sanfrancisco* and method of preparation; Leo Kline, **426/20, 62** [IMAGE AVAILABLE]
220. 4,409,775, Oct. 18, 1983, Apparatus for the aseptic packing of high acid food; Aaron L. Brody, et al., 53/167, 284.5, 329.4, 426, 510; 134/73, 152; **426/399** [IMAGE AVAILABLE]
221. 4,409,251, Oct. 11, 1983, Controllably moisturized mold resistant cellulosic food casings; Thomas E. Higgins, **426/413**; 138/118.1; **426/105, 135**; 428/34.8 [IMAGE AVAILABLE]
222. 4,409,247, Oct. 11, 1983, Process for hydrolyzing lactose with immobilized lactose; Jean-Luc A. G. Baret, et al., **426/41**; 435/174, 176, 177 [IMAGE AVAILABLE]

223. 4,405,649, Sep. 20, 1983, Process for producing premium quality fish meal from whole fish; George A. Jeffreys, et al., 426/59, 7, 56, 643, 646, 807 [IMAGE AVAILABLE]
224. 4,400,403, Aug. 23, 1983, Preservation with acyloxy-5-hexenoic and acyloxy-4-hexenoic acids; Michael C. Robach, 426/532, 335; 514/547 [IMAGE AVAILABLE]
225. 4,399,161, Aug. 16, 1983, Novel method of storing processed fish and roe; Hisao Nakamura, et al., 426/541, 418, 643 [IMAGE AVAILABLE]
226. 4,395,429, Jul. 26, 1983, Expandable food composition; Jean-Claude Campagne, et al., 426/271, 564, 565, 569, 570, 571, 573, 578, 579, 584, 657 [IMAGE AVAILABLE]
227. 4,393,138, Jul. 12, 1983, Method for disinfecting immobilized enzymes; Jean-Luc A. G. Baret, 435/176; 426/41, 330.2, 335; 435/174, 207, 234 [IMAGE AVAILABLE]
228. 4,388,321, Jun. 14, 1983, Method for inhibiting growth of food poisoning organisms; Michael C. Robach, et al., 514/473; 426/532 [IMAGE AVAILABLE]
229. 4,382,965, May 10, 1983, Method and starter compositions for the growth of acid producing bacteria and bacterial composition produced thereby; William E. Sandine, et al., 426/7, 34, 36, 42, 43; 435/139, 252.1, 253.4 [IMAGE AVAILABLE]
230. 4,375,484, Mar. 1, 1983, Frozen batter and process; Charleston R. Lee, et al., 426/549, 293, 302, 552, 553, 652 [IMAGE AVAILABLE]
231. 4,362,753, Dec. 7, 1982, Meat carcass sanitizing process; Kent S. Barta, 426/332, 335, 532, 641, 652 [IMAGE AVAILABLE]
232. 4,361,588, Nov. 30, 1982, Fabricated food products from textured protein particles; Jack L. Herz, 426/104, 274, 512, 516, 574, 583, 656, 657, 802 [IMAGE AVAILABLE]
233. 4,357,358, Nov. 2, 1982, Feedstuff or feedstuff additive and process for its production; Rudolf Schanze, 426/62, 72, 623, 636, 807 [IMAGE AVAILABLE]
234. 4,356,204, Oct. 26, 1982, Compound and method for inhibiting growth of spoilage organisms; Michael C. Robach, 426/321, 335, 532 [IMAGE AVAILABLE]
- ~~235.~~ 4,355,108, Oct. 19, 1982, Ethanol production with an immobilized cell reactor; James L. Gaddy, et al., 435/165; 426/11; 435/176, 177 [IMAGE AVAILABLE]
236. 4,351,849, Sep. 28, 1982, Foraminous mat products; Reginald E. Meade, 426/61, 72, 73, 285, 294, 317, 580, 582, 583, 588, 658 [IMAGE AVAILABLE]
237. 4,343,817, Aug. 10, 1982, Natural cheese analog; Arthur M. Swanson, et al., 426/36, 41, 582, 583 [IMAGE AVAILABLE]

238. 4,336,272, Jun. 22, 1982, Process for the preparation of an oil-in-water emulsion; Cornelis T. Verrips, et al., 426/250, 602, 605, 613 [IMAGE AVAILABLE]
239. 4,331,692, May 25, 1982, Cocoa fruits and products; Ulla Drevici, et al., 426/310, 321, 482, 631, 635, 807 [IMAGE AVAILABLE]
240. 4,330,566, May 18, 1982, Pourable, crunchy batter for food products; Richard Meyer, et al., 426/606, 293, 553 [IMAGE AVAILABLE]
241. 4,315,946, Feb. 16, 1982, Modified vegetable protein isolates; Steven P. Greiner, et al., 426/46, 52, 656 [IMAGE AVAILABLE]
242. 4,311,721, Jan. 19, 1982, Method of purifying distillers solubles and use of the purified matter; Kiyoshi Yoshizawa, et al., 426/623, 630, 635, 807 [IMAGE AVAILABLE]
243. 4,309,451, Jan. 5, 1982, Liquid antimicrobial treatment for storage grain; Frederick D. Vidal, et al., 426/331; 424/606, 711; 426/335 [IMAGE AVAILABLE]
244. 4,308,284, Dec. 29, 1981, Process for producing koji for fermented food products; Fumio Noda, et al., 426/7, 11, 18, 46, 52, 60, 589, 592 [IMAGE AVAILABLE]
245. 4,307,120, Dec. 22, 1981, Coconut method and product; Conrado A. Escudero, et al., 426/241, 242, 326, 335, 539, 617 [IMAGE AVAILABLE]
246. 4,305,963, Dec. 15, 1981, Powdered malt wort beverage product; Atsushi Nakagawa, 426/29, 16, 44, 64, 593 [IMAGE AVAILABLE]
247. 4,291,063, Sep. 22, 1981, Treatment of proteinaceous materials with anhydrous ammonia gas; John A. Ridgway, 426/319, 656 [IMAGE AVAILABLE]
248. 4,289,788, Sep. 15, 1981, Instant yogurt composition; Stanley D. Cajigas, 426/61, 41, 43, 583 [IMAGE AVAILABLE]
249. 4,282,255, Aug. 4, 1981, Method and starter compositions for the growth of acid producing bacteria and bacterial compositions produced thereby; William E. Sandine, et al., 426/7, 34, 36, 42, 43, 89; 435/139, 885 [IMAGE AVAILABLE]
250. 4,278,699, Jul. 14, 1981, Method of purifying distillers solubles and use of the purified matter; Kiyoshi Yoshizawa, et al., 426/624, 478, 490, 615; 435/243, 244, 839 [IMAGE AVAILABLE]
251. 4,269,834, May 26, 1981, Copper complexes of isoquinazolines; Wijbe T. Nauta, 514/187; 426/532; 544/225, 284; 546/10, 143, 144, 329, 336, 338 [IMAGE AVAILABLE]
252. 4,264,637, Apr. 28, 1981, Microcrystalline cellulose in freezable-gel-confection compositions; Amiel Braverman, 426/573, 565, 578, 593, 660 [IMAGE AVAILABLE]

253. 4,262,027, Apr. 14, 1981, Method of processing meat; George F. Tonner, et al., **426/325, 99, 332, 643, 644, 645**
[IMAGE AVAILABLE]
254. 4,258,064, Mar. 24, 1981, Preparation of a non-fat naturally sweet yogurt; Thomas S. Michener, Jr., **426/43, 588, 650, 804**
[IMAGE AVAILABLE]
255. 4,244,978, Jan. 13, 1981, Attachment inhibition of meat spoilage organisms to meat; Kent S. Barta, **426/332, 335, 532, 641, 652** [IMAGE AVAILABLE]
256. 4,244,971, Jan. 13, 1981, Process and products for the manufacture of cheese flavored products; Robert J. Wargel, et al., **426/35, 36, 40, 42** [IMAGE AVAILABLE]
257. 4,243,655, Jan. 6, 1981, Dental health-care aids; Roland E. Gunther, 424/435, 48, 49; **426/3, 72, 306, 311, 572, 593, 631, 648, 658, 659, 660** [IMAGE AVAILABLE]
258. 4,235,933, Nov. 25, 1980, Process for converting whey permeate to oil-containing yeast; Nancy J. Moon, et al., **426/41, 60; 435/255.4, 921** [IMAGE AVAILABLE]
259. 4,229,544, Oct. 21, 1980, Living organism packaging; Robert W. Haynes, et al., 435/252.1; 47/57.6; 71/7; 206/213.1; **426/61, 410; 435/243, 252.2, 252.5, 252.7, 252.9, 253.3, 256.8, 260, 307.1, 317.1, 810, 824, 831, 832, 842, 853, 874, 878, 911, 945** [IMAGE AVAILABLE]
260. 4,218,486, Aug. 19, 1980, Process for packaging, cooling and storing food items; Anne C. Bieler, et al., **426/412; 53/127; 426/393, 410** [IMAGE AVAILABLE]
261. 4,218,481, Aug. 19, 1980, Yeast autolysis process; Kwei C. Chao, et al., **426/60, 62, 63; 435/267, 272** [IMAGE AVAILABLE]
262. 4,216,242, Aug. 5, 1980, Microcrystalline cellulose in freezable-gel-confection compositions; Amiel Braverman, **426/573, 249, 567, 578, 660** [IMAGE AVAILABLE]
263. 4,210,672, Jul. 1, 1980, Preparation of yogurt; Kosei Hata, **426/43, 61; 435/832** [IMAGE AVAILABLE]
264. 4,206,245, Jun. 3, 1980, Complete utilization of cocoa fruits and products; Ulla Drevici, et al., **426/599; 8/115.6; 106/124.1; 131/359, 369; 156/336; 426/603, 615, 654, 655** [IMAGE AVAILABLE]
265. 4,182,777, Jan. 8, 1980, Co-dried yeast whey food product and process; Elmer J. Saunders, et al., **426/62, 471, 583, 656, 658** [IMAGE AVAILABLE]
266. 4,175,121, Nov. 20, 1979, Methionine hydroxy analog-containing feed for lactating cows; Nagaraja S. Mantha, 424/94.63; **426/2, 656, 807; 435/918** [IMAGE AVAILABLE]
267. 4,167,587, Sep. 11, 1979, Compositions and process for colored liquid food or drink; Richard C. Danforth, **426/250, 540, 590**
[IMAGE AVAILABLE]

268. 4,157,403, Jun. 5, 1979, Microwave baking of brown and serve products; Robert F. Schiffmann, et al., 426/234, 27, 241, 243, 396 [IMAGE AVAILABLE]
269. 4,156,018, May 22, 1979, Preparation of a powdered cheese product; Tomaso Sozzi, 426/36, 471, 582 [IMAGE AVAILABLE]
270. 4,154,726, May 15, 1979, Process for modifying the cell wall of single-cell **microorganisms** using periodate ions; Shingo Kajinami, 530/371; 426/62, 656; 435/243; 530/370, 420, 423, 823, 824 [IMAGE AVAILABLE]
271. 4,140,811, Feb. 20, 1979, Method for manufacturing rough textured soya bean curd; Katsuhiko Ogasa, et al., 426/634, 521, 582, 656 [IMAGE AVAILABLE]
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277. 4,084,008, Apr. 11, 1978, Instantized potato products and method of making same; Mao H. Yueh, et al., 426/464, 473, 510 [IMAGE AVAILABLE]
278. 4,081,555, Mar. 28, 1978, Preservation of whey; James W. Sawhill, 426/2, 335, 532, 583, 807 [IMAGE AVAILABLE]
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280. 4,066,399, Jan. 3, 1978, Method for humidifying a gas sterilizer; Donald A. Gunther, 422/27; 261/78.2; 422/28, 34; 426/320, 335 [IMAGE AVAILABLE]
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282. 4,062,409, Dec. 13, 1977, Method for the production of fish meat powder retaining functional properties of fresh fish meat; Hiroshi Niki,

et al., **426/643, 656, 657** [IMAGE AVAILABLE]

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286. 4,016,295, Apr. 5, 1977, Proteinaceous food product; Ian Edward Burrows, et al., **426/43, 7, 56, 92, 580, 643, 646, 656, 805** [IMAGE AVAILABLE]

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288. 3,997,683, Dec. 14, 1976, Method to improve the physical organoleptical and functional properties of flour-based products through the use of yeast and product of said method; Philip George Schnell, **426/552, 19, 62, 549** [IMAGE AVAILABLE]

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292. 3,982,024, Sep. 21, 1976, Preservation of alcoholic beverages; Miguel Maximo Oneto, **426/15, 11, 16, 330, 475, 477, 490** [IMAGE AVAILABLE]

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294. 3,962,466, Jun. 8, 1976, Method for treatment of **microorganisms**; Yutaka Nakabayashi, **426/60, 650, 655; 435/255.7, 259, 803, 839, 853; 530/371, 821, 824** [IMAGE AVAILABLE]

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